



**BEACH HOUSE**

FORT LAUDERDALE  
A HILTON RESORT

# 2026 Banquet Menu



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### Allergen Key

- V** Vegetarian
- GF** Gluten Free
- N** Contains Nuts



Breakfast

# Breakfast

## Buffets

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### The Continental

#### Priced per person

House Baked Muffins,  
Croissants, and Danish  
Pastries **V, N**

House Made Parfaits  
Granola, Fresh Berries,  
Greek Yogurt **V**

Fresh Seasonal Fruits  
and Berries **GF, V**

Warm Steel Cut Oats  
Walnuts, Brown Sugar,  
Dried Cherries **GF, V**

Biscuits and Bagels  
House Made Fruit Jam,  
Assorted Cream Cheese **V**

### All Buffets Include **GF, V**

Freshly Brewed  
Starbucks Coffee  
Regular and/or Decaffeinated

Selection of Gourmet Teas  
Black, Green and Herbal

Freshly Squeezed  
Florida Orange Juice

Freshly Squeezed  
Grapefruit Juice

### The Classic American

#### Priced per person

Farm Fresh  
Scrambled Eggs **GF, V**

Applewood  
Smoked Bacon **GF**

Breakfast Potatoes **V**

House Baked Muffins,  
Croissants, and Danish  
Pastries **V, N**

Fresh Seasonal  
Fruits and Berries **GF, V**

Biscuits and Bagels  
House Made Fruit Jam,  
Assorted Cream Cheese **V**

### The Healthy Start

#### Priced per person

Farm Fresh Egg  
White Frittata  
Spinach, Sweet Peppers,  
Mushrooms, Feta Cheese **GF, V**

Chicken Apple Sausage **GF**

Sweet Potato Hash **GF, V**

Oatmeal Muffins **GF, V**

Multigrain Toast with  
Avocado **V**

Fresh Seasonal  
Fruits and Berries **GF, V**

Biscuits and Bagels  
House Made Fruit Jam,  
Assorted Cream Cheese **V**

House Made Green Juice  
Celery, Cucumber, Spinach,  
Freshly Squeezed Orange  
Juice **GF, V**



# Breakfast Enhancements

## Breakfast

### Breakfast on the Go

Priced per person

- Egg & Cheese Sandwich **V**
- Warm Hash Brown Patty **V**
- Mixed Berry Yogurt Cup **GF, V**
- Freshly Squeezed Florida Orange Juice **GF, V**

**Packaged in Beach House branded insulated tote**

NOTE: Available for departing groups only.

### Breakfast a la Carte

Priced per person, per selection

- Pork Sausage **GF**
- Turkey Bacon **GF**
- Turkey Sausage **GF**
- Chicken Apple Sausage **GF**
- Belgian Waffles **V**
- Buttermilk Pancakes **V**
- Cinnamon French Toast **V**
- Bourbon, Marscarpone, Berry Compote, Warm Maple Syrup

### Eggs Your Way Station

Priced per person

- Farm Fresh Eggs prepared in a variety of ways
- Selection of ingredients include:
  - Swiss, American, and Cheddar Cheese
  - Mushrooms, Onions, Bell Peppers, Spinach, Tomatoes and Kale
  - Ham, Bacon, Sausage and Turkey
- NOTE: Chef Attendant Fee applies. Must be paired with an existing breakfast buffet.

## Enhancements

All enhancements must be paired with an existing breakfast buffet.

### Egg & Cheese Sandwich Enhancements

- Egg & Cheese on an English Muffin  
Additional price per person
- Add Bacon  
Additional price per person
- Add Sausage  
Additional price per person

### Beverage Enhancements

- Freshly Brewed Starbucks Iced Coffee  
Additional price per person
- Starbucks Flavored Syrups  
Additional price per person

### Buffet Enhancements

- Smoked Salmon Bagel  
Additional price per person
- Open Face Avocado Toast **V**  
Additional price per person

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 60-minute service time.

# Breaks

## Morning

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### AM Traditional **v**

#### Priced per person

Freshly Baked  
Pastries and Muffins **N**  
Iced Coffee

### Yogurt Parfait **GF, v**

#### Priced per person

Greek Yogurts,  
Plain and Flavored  
Assorted Fresh Berries  
House Made Granola  
Honeycomb Honey  
Toasted Walnuts, Almond,  
Berry Compote **N**  
House Made Protein Balls **N**  
Wellness Shot

### Gluten Free **GF, v**

#### Priced per person

House Made Granola Bars  
Greek Yogurts,  
Plain and Flavored  
Flourless Chocolate Muffin **N**  
Fresh Tropical Fruits, Grapes  
and Berries  
Assorted Fruit Smoothies

### Essential Vitamin C **v**

#### Priced per person

Florida Citrus Fruit Salad **GF**  
Candied Orange Slices **GF**  
Cranberry Orange Cake  
Lemon Poppyseed Muffins  
Freshly Squeezed Florida  
Orange Juice **GF**  
Muddled Fresh  
Berry Lemonade **GF**

# Breaks

## Afternoon

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### PM Traditional **v**

#### Priced per person

Freshly Baked Cookies  
and Biscotti

Iced Coffee

### Patisserie **v**

#### Priced per person

Fruit Tarts

Cheesecake

Freshly Baked Brownies

Chocolate Chip Cookies

### Charcuterie

#### Priced per person

International Meats  
and Cheeses,  
Artisanal Breads,  
Dried Fruits,  
House Made Jams,  
Pickles and Preserves

### Chocolate Lovers **v**

#### Priced per person

Chocolate Covered  
Strawberries **GF**

S'mores Cookies

Chocolate Dipped  
Macaroons

Chocolate Fudge  
Brownies

Assorted Chocolate  
Covered Nuts  
and Dried Fruit **GF, N**

Chocolate Milk

### Ball Park

#### Priced per person

Soft Pretzel Bites **v**

Mustard and Cheese Sauce

Mini Corn Dogs

Cracker Jacks **v**

Roasted Peanuts **N**

Powerade

### Classic Dips **v**

#### Priced per person

Tortilla Chips

Grilled Pita Bread

House Made Salsa **GF**

House Made  
Guacamole **GF**

Traditional Hummus **GF**

### Power Trail Mix **v**

#### Priced per person

Assorted Nuts including  
Cashews, Almonds,  
Peanuts, Hazelnuts,  
and Walnuts **GF, N**

Pretzels

Dried Cranberries  
and Raisins **GF**

Mini Chocolate M&Ms  
and Dark Chocolate Chips **GF**

Wellness Shot

# Breaks

## Beverage Packages

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### Half Day Beverage Package

**Priced per person**

4 Hours of Beverages,  
Including Starbucks  
Freshly Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal

Assorted Soft Drinks

Still and Sparkling Water

### Half Day Coffee & Tea Service

**Priced per person**

4 Hours of Beverages,  
Including Starbucks  
Freshly Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal

### Enhanced Beverage Package Selections

Freshly Brewed Iced Tea  
**Priced per person**

Iced Coffee  
**Priced per person**

Starbucks Flavored Syrups  
**Priced per person**

### Full Day Beverage Package

**Priced per person**

8 Hours of Beverages,  
Including Starbucks Freshly  
Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal

Assorted Soft Drinks

Still and Sparkling Water

### Full Day Coffee & Tea Service

**Priced per person**

8 Hours of Beverages,  
Including Starbucks  
Freshly Brewed Coffee

Selection of Gourmet Teas  
Black, Green and Herbal



# Break Additions & Enhancements

## Beverages

Freshly Brewed  
Starbucks Coffee  
**Priced per gallon**

Starbucks Bottled  
Frappuccino  
**Priced as each**

Lemonade  
**Priced per gallon**

Assorted Soft Drinks  
**Priced as each**

Bottled Fresh Juices  
**Priced as each**

Flavored Vitamin  
Water  
**Priced as each**

Freshly Brewed Iced Tea  
**Priced per gallon**

Starbucks Cold  
Brewed Coffee  
**Priced per gallon**

Selection of Gourmet Teas  
**Priced per gallon**

Hot Chocolate  
**Priced per gallon**

Freshly Squeezed  
Orange Juice  
**Priced per gallon**

Still and Sparkling  
Mineral Water  
**Priced as each**

Red Bull  
**Priced as each**

Artisanal Cold  
Brew Coffee  
**Priced per gallon**

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.

# Break Additions & Enhancements

## Food

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Sliced Fresh Fruits **GF, V**  
Priced per person

House Baked Pastries **V**  
Priced per dozen

Gourmet Muffins **V**  
Priced per dozen

Granola Bars **V**  
Priced as each

Warm Toasted  
Almonds **GF, V, N**  
Priced per person

Trail Mix with Mixed Nuts **V, N**  
Priced per person

Freshly Baked Brownies **V**  
Priced per dozen

Individual Bags of  
Chips and Pretzels **V**  
Priced as each

Individual Whole  
Fresh Fruit **GF, V**  
Priced per dozen

Power Bars **V**  
Priced as each

Dark Chocolate  
Dipped Macaroons **V**  
Priced per dozen

Fresh Baked  
Assorted Cookies **V, N**  
Priced per dozen

Assorted Candy Bars **V, N**  
Priced as each





Lunch

# Lunch

## Buffets

### The Market

Select Two Sandwiches  
**Priced per person**

Select Three Sandwiches  
**Priced per person**

Chicken Salad Wrap  
Grapes, Cashews, Apricots,  
Garlic Herb Wrap

Shrimp and Crab Sandwich  
Poached Shrimp, Jumbo Crab,  
Onions, Cilantro, Buttered Roll

Antipasto Melt Sandwich **N**  
Salami, Capicola, Artichoke,  
Pesto Aioli, Ciabatta  
Served warm

Classic Club Sandwich  
Hand Carved Turkey Breast,  
Applewood Smoked Bacon,  
Butter Lettuce, Avocado, Aioli,  
Multigrain Bread

Italian Sandwich  
Prosciutto, Spicy Salami,  
Tomatoes, Provolone, Leaf  
Lettuce, Italian Spice Aioli,  
Baguette

Chicken Caesar Wrap  
Romaine Lettuce, Chicken,  
Croutons, Caesar Dressing,  
Garlic Herb Wrap

Vegetable Wrap **V**  
Cucumbers, Red Onion,  
Alfalfa Sprouts, Roasted Red  
Peppers, Cheddar Cheese,  
Garlic Herb Wrap

### Select Two Accompaniments

Fingerling Potato Salad **GF**  
Herbs, Scallions, Bacon,  
Onions, Egg, Dijonnaise

Caesar Salad  
Romaine Lettuce, Croutons,  
Parmesan Cheese, Traditional  
Dressing

Organic Baby Greens Salad **V**  
Cherry Tomatoes,  
Cucumbers, Onions,  
Mushrooms, Chickpeas,  
Shredded Carrots, Croutons,  
Balsamic Vinaigrette

Greek Salad **V**  
Tomatoes, Cucumbers,  
Red Onions, Olives and Feta  
Cheese with Lemon-Oregano  
Vinaigrette Dressing

Heirloom Tomato  
and Mozzarella Salad **V, GF, N**  
Basil Pesto Dressing

Mediterranean  
Quinoa Salad **GF, V**  
Kalamata Olives, Heirloom  
Tomatoes, Cucumbers,  
Greek Dressing

### Select Two-Bite Size Desserts **GF, V**

Freshly Baked Cookies

Churros

Brownies

Mini S'mores Tart

Assorted Cupcakes

### Enhancements

**Soup**  
**Additional price per person,  
per selection**

Herb Lentil Soup **V**

Oven Roasted  
Tomato Bisque **V**

New England Clam Chowder

Cuban Style Black Bean **V**

Lemon Chicken and Couscous

**Chips**  
**Additional price per person**

Miss Vickie's Chips

# Lunch

## Buffets

### The Ocean

#### Select Two Entrees

Priced per person

#### Select Three Entrees

Priced per person

#### Select Two Salads

Classic Caesar Salad  
Romaine Lettuce,  
Shaved Parmesan Cheese,  
Traditional Dressing,  
House Croutons

Organic Baby Greens Salad **V**  
Cherry Tomatoes,  
Cucumbers, Onions,  
Mushrooms, Chickpeas,  
Shredded Carrots, Croutons,  
Balsamic Vinaigrette

Heirloom Tomato  
and Mozzarella Salad **GF, V, N**  
Basil Pesto Dressing

Mediterranean  
Quinoa Salad **GF, V**  
Kalamata Olives,  
Heirloom Tomatoes,  
Cucumbers,  
Greek Dressing

Fingerling Potato Salad **GF**  
Herbs, Scallions. Bacon,  
Onions, Egg, Dijonnaise

#### Select Two or Three Entrees

Grilled Churrasco Skirt Steak  
House Made Chimichurri

Asian Style Beef and Onions

Grilled Chicken  
Lemon Caper Sauce

Mojo Pulled Pork

Island Spiced Jerk Chicken  
with Pineapple Chutney

Pan Seared Fish of the Day

Pasta Primavera  
& Vegetables **V**  
Pomodoro Sauce

Thai Curry Tofu **V**  
Snow Peas, Carrots,  
Bean Sprouts

Plant Based Steak **V**  
Soy Protein, Wheat Gluten,  
Pea Protein and Vegetables

#### Select One Accompaniment

Wild Rice Pilaf **V**

Sauteed Quinoa **GF, V**  
Zucchini, Seasonal Squash,  
Cherry Tomatoes

Roasted Rosemary  
Potatoes **GF, V**  
Torn Basil, Cipollini Onions,  
Heirloom Tomatoes

Sweet Plantain Mofongo **GF**  
Smoked Bacon, Cilantro

Cuban Style Black Beans  
and Rice **V**

Steamed Jasmine Rice **V**

Grilled Seasonal Vegetables **V, GF**

#### Select Two Desserts **V**

Chocolate Orange Cake

Creme Brulee Cupcake

Sweet Strawberry Shortcake

Seasonal Fruit Tart

Pistachio Crusted  
New York Style Cheesecake **N**

White Chocolate Espresso Bread  
Pudding

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 60-minute service time.

# Lunch

## Buffets

### The Taco Buffet

Priced per person

#### Starter

Tortilla Soup

#### Proteins

Grilled Chicken

Beef Barbacoa

#### Essentials

Shredded Cheese

Shredded Lettuce

Haas Avocado Guacamole

Flour & Corn Tortillas

#### Accompaniments

Yellow Rice

Pinto Beans

#### Toppings

Pico de Gallo

Black Olives

Jalapenos

Tomatillo Sauce

Sour Cream

#### Desserts **V**

Tres Leches

Churros with Dulce de Leche

#### Enhancements

Steak

**Additional price per person**

Shrimp

**Additional price per person**

Mahi Mahi

**Additional price per person**

## Boxed

### Lunch On The Go

Priced per person

Peppercorn Crusted

Beef Sandwich

Arugula, Whole Grain Mustard

Tuna Salad Sandwich

Parsley, Capers, Mayonnaise

Black Forest Ham Sandwich

Gruyere Cheese, Dijon

Mustard

Classic Club Sandwich

Hand Carved Turkey Breast,

Applewood Smoked Bacon,

Butter Lettuce, Avocado, Aioli

Organic Grilled

Vegetable Sandwich **V**

Mixed Greens, Zucchini,

Roasted Squash, Peppers,

Hummus

Chicken Salad Wrap

Dried Apricots, Cashews,

Fresh Grapes

Chicken Caesar Wrap **N**

Chicken Breast,

Romaine Lettuce,

Creamy Caesar Dressing,

Crunchy Croutons

NOTE: All Sandwich Options  
can be made in a Wrap **GF**

#### Select One Accompaniment

Fingerling

Potato Salad **GF**

Pasta Salad **V**

Artichoke Hearts, Olives

Coconut and

Mandarin Coleslaw **V**

Heirloom Tomato

and Mozzarella Salad **GF, V**

Quinoa Salad **GF, V**

Herb Citrus Dressing

#### Boxed Lunches Include:

Whole Fresh Fruit

Freshly Baked Cookie

Individual Bag of Chips

Choice of Soft Drink  
or Bottled Water

Insulated Lunch Box

**Groups < 30 persons**

**Select Two Sandwiches**

**Groups > 30 persons**

**Select Three Sandwiches**

NOTE: For Day of Departure Only





Dinner

# Dinner

## Buffets

### The Oceanside

Priced per person

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#### Select Two Salads

##### Classic Caesar Salad

Romaine Lettuce,  
Shaved Parmesan Cheese,  
Traditional Dressing

##### Organic Baby Greens Salad **V**

Cherry Tomatoes,  
Cucumbers, Onions,  
Mushrooms, Chickpeas,  
Shredded Carrots, Croutons,  
Balsamic Vinaigrette

##### Hearts of Palm Salad **GF, V**

Radishes, Mango,  
Cucumbers, Cilantro

##### Arugula Salad **GF, V, N**

Peaches, Goat Cheese,  
Toasted Pecans,  
Raspberry Dressing

##### Farm Greens Salad **GF, N**

Tomatoes, Walnuts, Apples,  
Blue Cheese Apple Dressing

##### Iceberg Wedge Salad **GF**

Smoked Bacon,  
Heirloom Tomatoes,  
Blue Cheese,  
Citrus Dressing

#### Select Three Entrees

Seventy-Two Hour  
Braised Short Rib **GF**

Roasted Pork Loin **GF**

Wild Caught Salmon  
Lemon-Soy Marinade **GF**

Classic Prime Rib **GF**

Grilled Swordfish **GF**

Teriyaki Chicken Breast **GF**

Seared Florida Snapper **GF**  
Fire Roasted Tomatoes,  
Capers, Artichokes

Lemon Roasted  
Garlic Shrimp **GF**

Tuscan Style Chicken **GF**  
Sundried Tomatoes,  
Spinach, Roasted Garlic

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#### Select Three Desserts **V**

Chocolate Raspberry Cake

Lemon Coconut Mousse

Black Forest Trifle

Hazelnut Mousse Cups **N**

Blueberry Chocolate Truffle

Coconut Cream Tartlet

Bourbon Creme Custard  
with Toasted Pistachio **N**

#### Select Two Accompaniments

Vegetable Fried Rice **V**

Green Beans **GF**  
Chorizo, Black Olives

Roasted Yukon Gold  
Mashed Potatoes **GF, V**

Loaded Baked Potato Bar **GF**  
Chives, Sour Cream,  
Chopped Bacon,  
Cheddar Cheese, Butter

Cuban Style Black  
Beans and Rice **GF, V**

Grilled Seasonal  
Squash **GF, V**

Roasted Fingerling  
Potatoes **GF, V**

Romanesco  
Broccoli Gratin **GF, V**

# Dinner

## Prix Fixe Buffets

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### The Beach Barbeque

Priced per person

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Coconut and Mandarin Coleslaw **GF, V, N**

Tomato, Walnut and Blue Cheese Salad **GF, V, N**

Gemelli Pasta **V**

Red Onions, Tomatoes, Mushrooms, Herbs,  
Creamy Citrus Vinaigrette

Pineapple Cilantro Barbeque

Bone-In Chicken **GF**

Smoked Beef Brisket **GF**

Grilled Salmon **GF**

Loaded Baked Potato Bar **GF**

Chives, Sour Cream, Chopped Bacon,  
Cheddar Cheese, Butter

Cornbread with Honey Butter **V**

Grilled Street Corn **GF, V**

Roasted Peach and Bourbon Cobbler **V**

Banana White Chocolate Mousse **GF, V**

### Signature 505 House

Priced per person

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Iceberg Wedge Salad **GF**

Smoked Bacon, Heirloom Tomatoes,  
Blue Cheese, Citrus Dressing

Radicchio Chop **GF, V**

Shredded Carrots, Red Onion,  
Cherry Tomatoes, Garbanzo Beans,  
Lemon Dressing

Herb Roasted Chicken **GF**

Onions, Fresh Lime

Roasted Tomahawk Steak **GF**

Crispy Shallots

Fresh Catch of the Day **GF**

Lobster Mac and Cheese **GF**

Roasted Potato Mash **V**

Grilled Asparagus **GF, V**

Rum Infused Chocolate Cake **V**

Traditional New York Style Cheesecake **V**

Coconut Creme Brûlée **GF, V**

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 90-minute service time.

# Dinner

## Plated

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### Appetizers and Salads

#### Select One Salad

Herbed Beet Salad **GF, V, N**  
Florida Citrus, Candied Beets,  
Pistachio Dust

Burrata and Heirloom Tomatoes **GF, V**

Baby Gem Lettuce Salad **GF, V**  
Sweet Peppers, Cucumbers,  
Toasted Garbanzo Beans

Classic Caesar Salad  
Romaine Lettuce,  
Shaved Parmesan Cheese,  
Caesar Dressing,  
Crostini

Iceberg Wedge Salad **GF**  
Smoked Bacon, Heirloom Tomatoes,  
Blue Cheese Dressing

### Entrees

Allen Brothers Signature Daily Catch **GF**  
Lemon, Red Onion Couscous  
**Priced per person**

Roasted Chicken **GF**  
Japanese Sweet Potato Hash  
**Priced per person**

Stuffed Roasted Chicken Breast **GF**  
Spinach, Sundried Tomatoes  
**Priced per person**

Double Cut Pork Chop **GF**  
Roasted Apple, Potato Mash  
**Priced per person**

Twelve Ounce New York Strip **GF**  
Cherry Tomatoes, Wild Mushroom Ragout,  
Red Wine Reduction  
**Priced per person**

# Dinner

## Duet Entrees

Chicken & Fresh Catch

Toasted Couscous,  
Sweet Peppers,  
Fire-Roasted Corn

**Priced per person**

New York Strip & Key West Pink Shrimp **GF**

Mussolini Potato,  
Grilled Asparagus

**Priced per person**

Filet Mignon & Lobster **GF**

Herb Gratin Potato,  
Fire Roasted Broccoli,  
On-The-Vine Cherry Tomato Confit

**\$MP per person**

Chilean Sea Bass & Key West Pink Shrimp **GF**

Shrimp Consume, Baby Potatoes,  
Sea Beans

**\$MP per person**

## Desserts **v**

**Select One Dessert**

Triple Chocolate Mousse Cake **GF**

Baileys Creme Anglaise

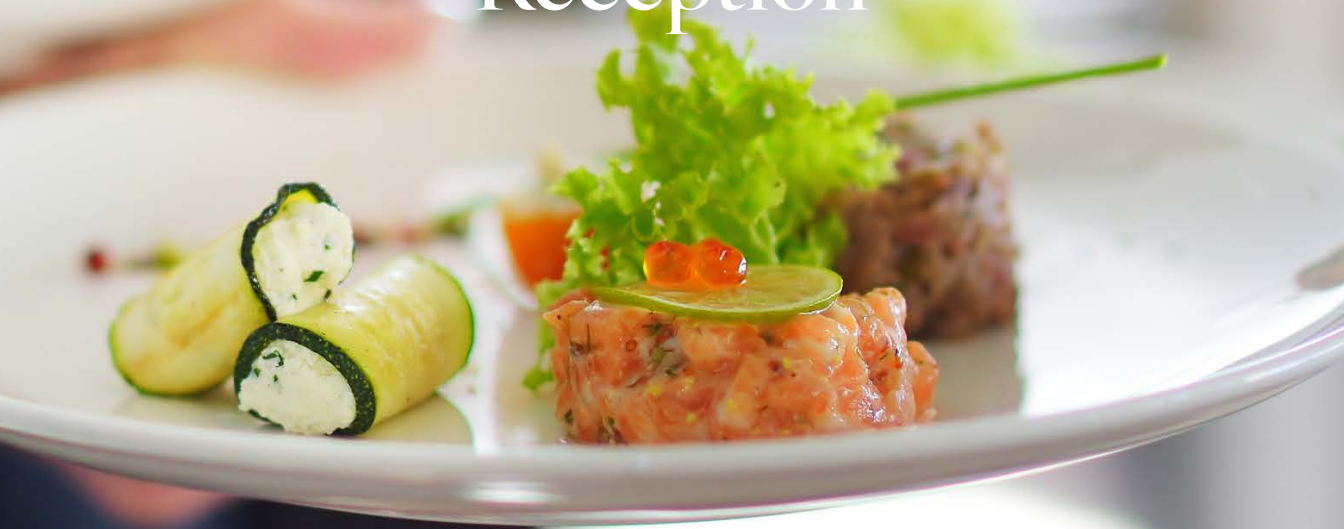
Passion Fruit Gelee Cheesecake

Chocolate Hazelnut Dacquoise **N**

Note: Includes Bread Service,  
Coffee and Tea Service.



# Reception





# Reception

## Hors d'Oeuvres and Displays

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### Cold Hors d'Oeuvres

#### Priced as each

Cherry Tomato  
and Mozzarella **GF, V**  
Balsamic Vinegar

Coconut Tuna Tartar **GF**

Crispy Prosciutto  
and Dried Fruit Crostini

Smoked Salmon Crepe

Antipasto Skewer **GF**  
Salami, Manchego, Olives

Lobster Toast  
Avocado and  
Espelette Pepper

Prosciutto Wrapped  
Asparagus **GF**

Blue Cheese Stuffed Belgian  
Endive **GF, V, N**  
Candied Pecans

### Hot Hors d'Oeuvres

#### Priced as each

Sacchetti Truffle  
Mac and Cheese **GF, V**  
Carbonara Sauce

Beef Empanadas  
Chimichurri

Applewood Smoked Bacon  
Wrapped Diver Scallops **GF**

Crab Cakes  
Roasted Corn and  
Fava Bean Casserole

Wild Mushroom Arancini **V**

Vegetable Spring Rolls **V**  
Ponzu Soy Sauce

Conch and Crab Fritters  
Cilantro Lime Remoulade

### Displays

Sushi Boat Display  
Assorted Pieces of  
Sushi Rolls and Sashimi

#### Priced per person

Mediterranean Display **V**  
Assorted Pita Breads,  
Traditional and Roasted  
Garlic Hummus,  
Sundried Tomato Tapenade,  
Marinated Olives

#### Priced per person

Charcuterie Display **N**  
International and Domestic  
Meats and Cheeses,  
Assorted Tapenades,  
Nuts and Dried Fruit  
with Artisan Breads

#### Priced per person

Seafood Raw Display **GF**  
Oysters on the Half Shell,  
Mussels, Clams, Crab Legs,  
Lobster, Shrimp, Ceviche  
**\$MP per person**

# Reception

## Displays and Stations

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### Pasta **v**

#### Priced per person

Four Cheese Ravioli

Garganelli Pasta

Garlic Bread

Freshly Shaved Pecorino

Romano Cheese

#### Choice of Two Sauces

Alfredo, Creamy Pesto  
or Pomodoro Sauce **N**

Add Chicken

**Additional price per person**

Add Shrimp or Beef

**Additional price per person**

Add Parmesan Cheese Wheel **v**

**Additional price for each**

### Taco

#### Priced per person

Choice of Grilled Chicken  
or Beef Barbacoa

Cheddar and Pepper Jack  
Cheeses

Pico de Gallo

Shredded Lettuce

Fresh Soft Flour Tortillas

Hard Taco Shells

Sour Cream

Salsa Verde

### Carving Meat

Roasted Rack of Lamb **GF**

Tomato, Cucumber and  
Onion Relish, Freshly  
Toasted Mini Naan Breads

#### Priced per person

Sage Roasted Turkey **GF**

Sage Gravy, Cranberry Relish,  
Sweet Potato Corn Bread

#### Priced per person

Jamaican Jerk Red Snapper **GF**

Coconut Rice, House  
Pickled Vegetables

#### Priced per person

Roasted Pork Loin **GF**

Grilled Mojo Onions,  
Fried Yucca

#### Priced per person

Prime Rib **GF**

Au Jus, Mustard,  
Horseradish, Miniature Rolls

#### Priced per person

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 90-minute service time.

# Reception

## Displays and Stations

### Paella

Priced per person

Saffron Rice, Chicken,  
Chorizo Sausage,  
Mussels, Shrimp, Clams

### Potato

Priced per person

Idaho Baked Potatoes  
Sweet Potatoes  
Tater Tots

Topping Options  
Shredded Cheese,  
Chopped Bacon,  
Chives,  
Sour Cream, Butter,  
Cinnamon Butter

### Salad v

Priced per person

Lettuce Options  
Baby Field of Greens, Arugula,  
Romaine

Topping Options  
Baby Heirloom Tomatoes,  
Euro Cucumbers,  
Grilled Artichokes,  
Kalamata Olives,  
Shaved Watermelon Radishes,  
Goat Cheese,  
Shaved Parmesan Cheese,  
Dried Seasonal Fruits,  
Toasted Walnuts **N**

Dressing Options  
Citrus, Caesar, Greek

### Specialty Desserts v

Select Three Desserts  
Additional price per person

Select Five Desserts  
Additional price per person

Assorted Petit Fours

Chocolate Truffles

Madeleines

Chocolate Covered  
Strawberries or Fruit

Florida Key Lime Tart

Coconut Cream Tartlet

NOTE: Stations Are Not Priced  
to be Stand Alone Dinners.

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.  
A maximum 90-minute service time.

# The Bar



# The Bar

## Packages

### Signature     Pricing based per person for one, two, three or four hours

#### Beer

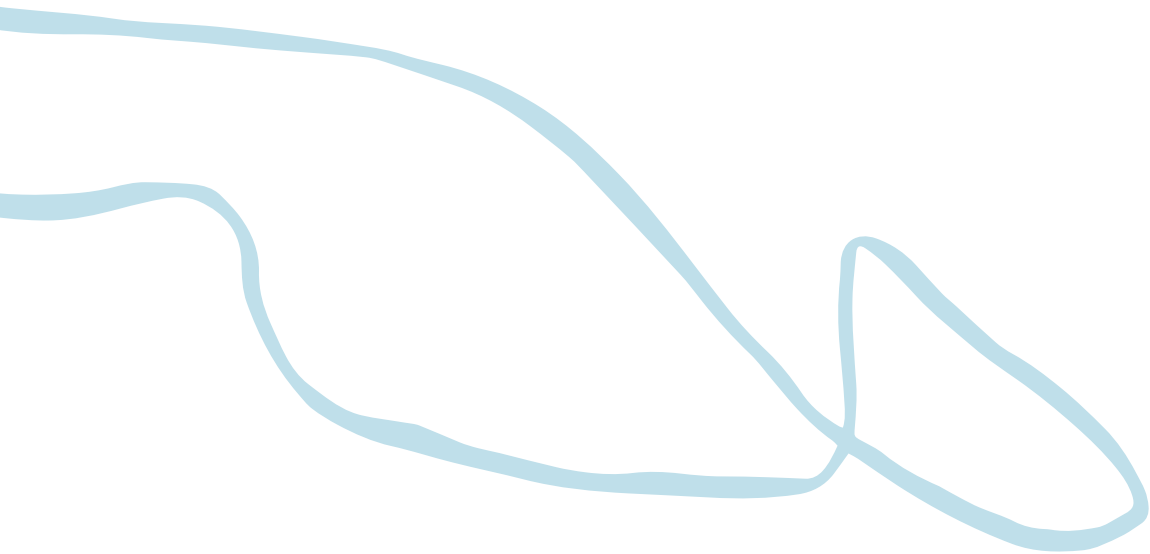
- Bud Light
- Miller Lite
- Blue Moon Belgian White
- Stella Artois
- Corona Extra
- Local IPA
- Heineken 0.0
- High Noon Hard Seltzer

#### Wine

- Wente Estate Chardonnay  
**Livermore Valley, California**
- Wente Southern Hills  
Cabernet Sauvignon  
**Livermore Valley, California**
- Chandon Brut Classic  
**California**

#### Liquor

- Tito's Handmade Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Casamigos Blanco Tequila
- Knob Creek Bourbon Whiskey
- Jameson Irish Whiskey
- Glenmorangie 12-Year Old  
Scotch Whiskey



# The Bar

## Packages

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### Presidential Pricing based per person for one, two, three or four hours

Beer	Wine	Liquor
Bud Light	Decoy by Duckhorn Chardonnay <b>Sonoma Coast, California</b>	Belvedere Vodka
Miller Lite		Grey Goose Vodka
Blue Moon Belgian White	Decoy by Duckhorn Cabernet Sauvignon <b>Sonoma Coast, California</b>	Hendrick's Gin
Stella Artois		Botanist Gin
Corona Extra	Moët & Chandon Imperial Brut <b>Epernay, France</b>	Papa's Pilar Blonde & Dark Rum
Local IPA		Patron Silver Tequila
Heineken 0.0	Wairau River Sauvignon Blanc <b>Marlborough, New Zealand</b>	Don Julio Reposado Tequila
High Noon Hard Seltzer	Ponzi Pinot Noir <b>Willamette Valley, Oregon</b>	Woodford Reserve Bourbon Whiskey
	Fluer De Mer Rose <b>Provence, France</b>	Angel's Envy Whiskey
		The Macallan Twelve Scotch Whiskey

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### Beer & Wine Pricing based per person for one, two, three or four hours

Beer	Wine
Bud Light	Columbia Crest Grand Estate Chardonnay <b>Washington State</b>
Miller Lite	
Blue Moon Belgian White	Columbia Crest Grand Estate Cabernet Sauvignon <b>Washington State</b>
Stella Artois	
Corona Extra	Rionodo Prosecco Spumante <b>DOC, Italy</b>
Local IPA	
Heineken 0.0	
High Noon Hard Seltzer	



# The Bar

## Consumption

### Individual Drinks

#### Beer

Price per each

- Bud Light
- Blue Moon Belgian White
- Stella Artois
- Corona Extra
- Corona Light
- Local IPA
- Assorted Selection of Seltzers

#### Wine

Price per each

- Columbia Crest Grand Estate Chardonnay  
**Washington State**
- Columbia Crest Grand Estate Cabernet Sauvignon  
**Washington State**
- Rionodo Prosecco Spumante  
**DOC, Italy**

#### Cocktails

Price per glass

#### Mocktails

Price per glass

## Additional Fees Applicable

NOTE: Inquire with us on a Master Class or Mixology Enhancement to your Bar Package.

#### Bartender Fee

One (1) bartender per 50 persons in attendance based on a maximum of four-hours service.

**Priced per bartender plus 26% service charge and 7% sales tax.**

#### Table Wine Service Fee

One (1) server per 50 persons in attendance based on a maximum of four-hours service.

**Priced per server plus 26% service charge and 7% sales tax.**

#### Cash Bar Cashier Fee

One (1) cashier per 75 persons in attendance based on a maximum of four-hour service.

**Priced per cashier plus 26% service charge and 7% sales tax.**

#### Bar Service Extension Fee

Extending bar hours within less than 24 hours advance notice of event will incur an additional cost.

**Priced per person, per additional hour added, plus 26% service charge and 7% sales tax.**

# Wine List

## White

Chateau Ste.  
Michelle Riesling  
**Washington State**

Decoy Chardonnay  
**California**

Vicolo Pinot Grigio  
**Italy**

Erath Pinot Gris  
**Oregon**

Terlato Family Pinot Grigio  
**Italy**

Bravium Russian River  
Chardonnay  
**California**

Matanzas Creek Chenin Blanc  
**California**

Stolpman Vineyards  
Sauvignon Blanc  
**California**

Dryland Sauvignon Blanc  
**New Zealand**

Riva de la Rosa Vermentino  
**Italy**

Whitehaven Sauvignon Blanc  
**New Zealand**

J Vineyards Chardonnay  
**California**

## Red

Wente "Sandstone" Merlot  
**California**

Sella Antica Super Tuscan  
Red Blend  
**Italy**

H3 Cabernet  
Horse Heaven Hills  
**Washington State**

Marietta Cellars Old Vine  
Red Blend  
**California**

Harvey and Harriet  
Red Blend  
**California**

Sella Antica Super Tuscan  
**Italy**

St. Hubert's "The Stag"  
Cabernet  
**California**

San Simeon Cabernet  
**California**

La Crema  
Cabernet Sauvignon  
**California**

Caymus Cabernet  
**California**

Chateau Saint-Andre  
Corbin Bordeaux  
**France**

Iconoclast Cabernet  
**California**

Gelso D'oro Nero  
**Italy**

Orin Swift 8 Years in the  
Desert Zinfandel Blend  
**California**

Frank Family Cabernet  
**California**

Mastroberardino Radici  
Reserva  
**Italy**

Roco "Gravel Road"  
Pinot Noir  
**Oregon**

Ponzi Vineyards "Tavola"  
Pinot Noir  
**Oregon**

The Calling Pinot Noir  
**California**

Ligua Franca Pinot Noir  
**Oregon**

Orin Swift "Advice From John"  
Merlot  
**California**

# Wine List

## Sparkling

Friexenet Dry Rose

Cordon Rosado

**Spain**

Friexenet Cava Cordon

Negro Brut

**Spain**

Nicolas Feuillatte

Brut Champagne

**France**

Perrier Jouet Grand

Champagne Brut

**France**

La Marca Prosecco

**Italy**

La Marca Prosecco Rose

**Italy**

Moet & Chandon

Brut Champagne

**France**

Veuve Cliquot Yellow Label

**France**

Ruinart Champagne Rose

**France**

Perrier Jouet

Champagne Brut Belle Epoque

**France**

Dom Perignon

Champagne Brut

**France**

## Rose

Maddalena Rose

**California**

Rabble Rose

**California**

Studio by Miraval

**France**

Rumor Rose

**France**

Chateau Sainte Marguerite

Symphonie Rose

**France**

Additional Fees

Applicable. See page 29.

# Summary

## Pricing

A 26% taxable service charge and 7% sales tax will be applied to all food and beverage services.

Prices are subject to change and can only be guaranteed within 60 days of the event date.

It is our policy that no outside food and beverage of any kind may be brought into the resort by clients or their attendees.

## Service Fees

A chef attendant charge is applied for events utilizing stations and are valid for up to 90-minutes; there is an additional charge per chef per hour for each additional hour.

One chef is required for every 75 guests when utilizing stations.

A bartender fee is required for events serving alcohol.

One bartender is required for every 50 guests when utilizing a bar.

One server is required for every 50 persons in attendance based on a maximum of four-hours service.

## Dietary Restrictions

As a respectful approach to providing flexible options for those seeking dietary restrictions when selecting menus, we offer the following allergen key:

**V** = Vegetarian

**GF** = Gluten Free

**N** = Contains Nuts

## Service Times

Break pricing is based on 30-minute service times.

Breakfast and Lunch pricing is based on 60-minute service times.

Dinner and Reception pricing is based on 90-minute service time.

## Alcohol

The sale and service of all alcoholic beverages is regulated by the Florida State Department of Alcoholic Beverage Control.

No alcoholic beverages of any kind may be brought into the resort.

Florida law requires that all alcohol sales will conclude at 1:30am in accordance with licensing.

## Buffet Inclusions

All buffets will include fresh brewed Starbucks coffee; regular and/or decaffeinated along with a selection of gourmet black, green and herbal teas.

## Bar Inclusions

All bar packages include soda, water, juice and accoutrements.

# A House by the Sea

I have this house by the sea  
A hidden abode where I can be  
Alone with the music of rushing waves  
Kept in this seashell that simply gave me  
A taste of evasive solitude  
In a whispered sound... It was so good.

By Joumana Haddad



**BEACH HOUSE**  
FORT LAUDERDALE  
A HILTON RESORT



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